

# CRISP LONDON PORTER

*Restrained roast and chocolate caramel* | ABV 6.2% | IBU 30 | OG 1058 SG


The Porter name derives from the London workers who drank this particular brew in the 1800s. This is a classic English version of the style featuring our Chocolate Malt to give a roasted character but without any astringent burnt character. Replace Best Ale with Chevallier for a truly authentic 1800s version!

## BASICS




<b>BATCH SIZE</b> (LITRES):	1630
<b>BATCH SIZE</b> (UK BARRELS):	10
<b>ORIGINAL GRAVITY:</b>	1058 SG
<b>FINAL GRAVITY:</b>	1010 SG
<b>IBUs:</b>	30
<b>COLOUR</b> (EBC/SRM):	44 / 22
<b>BREWHOUSE EFFICIENCY:</b>	85%

## INGREDIENTS

 <b>MALTS</b>	(kg)	%
BEST ALE	314	85
CRYSTAL 400	13	3
BROWN	16	4
CHOCOLATE	16	4
RYE	14	4
<b>TOTAL</b>	<b>373</b>	

 <b>HOPS</b>	(g)	Contribution%	Alpha Acid%	Addition
NORTHDOWN	978	30	7.5	Start of boil
PILGRIM	699	30	10.5	Middle
TARGET	466	20	10.5	Flame out
FIRST GOLD	652	20	7.5	Flame out

## METHODS / TIMINGS

 <b>TEMPERATURES</b>	
<b>MASH TEMP:</b>	63°C / 145°F
<b>COLLECTION TEMP:</b>	18°C / 64°F
<b>FERMENTATION TEMP:</b>	23°C / 73°F
 <b>MASH LIQUOR VOL</b> (LITRES):	1010
 <b>LIQUOR / MASH RATIO:</b>	2.7 : 1

 <b>TIMINGS</b>	
<b>MASH:</b> 60 mins	<b>BOIL:</b> 60 mins

## YEAST

LALLEMAND ESB



### Mike's Top Tip

"The speciality malts in this recipe will add complexity, the rich flavours will be layered and be discovered as you enjoy the beer."